

BARN FOR COWS AND WORK HORSES

Economical Structure Adapted to Farm Near Town Furnishing Market for Milk.

EASILY KEPT IN CONDITION

Construction Such That Perfect Sanitation is Secured, a Most Important Matter—Silo Has Been Placed in Position to Give the Best Advantage.

By WILLIAM A. RADFORD.

Mr. William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building work on the farm, for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 127 Prairie Avenue, Chicago, Ill., and only inclose two-cent stamp for reply.

The barn shown here is intended largely for a dairy stable and is especially fitted to the farm that is near a town where a market can be found for the milk that will be produced by a herd of high-grade cows. The stable is arranged so that 16 cows can be accommodated, which is a fair-sized dairy equipment.

A double stall and two single stalls are provided for, so that the work horses can also be stabled in this economy barn.

Such a barn should be as carefully built as the large plants handling hundreds of cows, such as are located near the large cities. The same care in sanitation and in the production of milk of the highest quality will make it possible for a dairyman to make a

the best sanitary conditions in a dairy stable. These features are taken care of in good style in the well-arranged barn that is shown here. The windows are plentiful and are large enough so that the interior will be bright and cheerful. They can be made as casement windows or with a sliding sash, so that they can be opened in the warm weather. Dutch doors are also included, so that the upper part can be left open for additional ventilation in the warm weather.

The ventilating system is most complete and well arranged. The air is carried into the stable in front of the cows and over their heads. The cut-out openings are placed behind the cows and lead to foul-air shafts running up the walls and along the roof to the ventilator placed on the peak. The barn is so well built that it is practically airtight, and the ventilating system must be so well arranged that a plentiful supply of air will be assured during the cold weather.

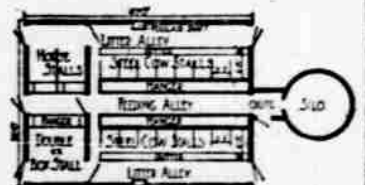
The ceiling of the stable should be made of dressed and matched flooring, so that none of the dust from the haymow will sift down into the stable. Dust has a bad effect on cows, and this method of construction will eliminate danger.

A large storage space is available in the upper part of the barn, as the trussed gambrel roof leaves all the space open so that the supply of hay and fodder that can be kept will be plentiful. A hay track is provided, so that the material can be easily got into the barn. This track extends out through the large sliding hay doors and is protected by a hood roof projection at the peak. The door slides on an inclined track placed just under the eaves. The tendency at the present time is to make the hay doors rather large, so that a good load of hay can be handled readily by the hayfork. With sliding doors this has not made it necessary to waste space in the mow for doors, and makes the filling of the haymow a simple, quick process.



name for himself and to enlarge his consuming field, with the resulting profit. Quality is the most important consideration in milk production, and the construction of the stable, so that the best sanitary conditions prevail, is the most important factor in attaining this result.

The inside of this barn is made in such a way that it can be easily kept in the finest condition. The floors are of concrete, though cork or treated wood block can also be used if desired. The foundations are carried down below frost line to spread footings which distribute the weight of the barn over a large enough area so that there will be no danger of the building settling. The concrete walls are carried about 18 inches above grade and furnish a protection against rodents or other vermin. They also aid in keeping the building warm. The



Floor Plan of Barn.

Joint between the concrete and the walls should be made very carefully, so that the cold air cannot blow in. This particular part of the barn should be given careful attention, because it is more likely to be loosely made than any other part.

All the stanchion fittings are made of iron, which presents a smooth surface that can be easily cleaned. Dust and dirt do not readily collect on such a surface, and the fixtures can be washed down at the same time as the floor. The surface of stanchion fixtures is either japanned or enameled, so that the fixtures will not rust.

A fairly large silo is built at the end of the barn, and the chute from this goes directly to the feeding alley. The silo can be built of a size that will readily handle the silage that is needed for the number of cows that are to be kept. The floor plan does not show a feed carrier, as the barn is small enough, so that one probably will not be needed. If it is desired, however, it can easily be installed.

Plenty of light and a good supply of air are very necessary to secure

In such an arrangement a separate building is not needed for the horses that are being used, which makes a building of this type a very efficient, economical plan for the farm or who is handling a small herd of dairy cows.

Pigeons Go on a Debauch.
Residents of Dobbs Ferry, N. J. were shocked recently at the sight of intoxicated pigeons trying to stagger home after an enforced absence.

During the week a hundred pigeons belonging to various persons were stolen. Two boys were found with seven pigeons, and when arraigned before Justice of the Peace Glover they confessed that they were members of a gang of pigeon thieves. The boys, James Phillip and Harry O'Leary were released on suspended sentences when they promised to get the other lads to liberate the stolen pigeons. This was done and the air was full of birds.

A company of pigeons that had made their home around the brewery lured the recently freed ones to the malt heaps outside the brewery, where all wine and dined. They became inebriated, as their unavailing efforts to get back to their houses testified.

For Better Training of Teachers.

To impress on language departments of universities and colleges the need for better training of high school teachers and to develop gradually by precept and example a greater uniformity in the work, a committee of the Modern Language Association of America, of which Prof. A. R. Hohlfeld, head of the German department of the University of Wisconsin, is chairman, is making a detailed study of the problem on the basis of a questionnaire sent to 150 different institutions. The committee, which was appointed in December, 1914, returned a tentative report at the recent annual meeting of the association at Cleveland, O., and has been continued with a view to putting its findings into permanent shape.

By Way of Warning.

"One minute to change the reel." Thus read the customary sign. "Why do you flash that sign?" Inquired a friend of the movie magnate. "Everybody knows that it takes a minute to change the reel." "It isn't that. It's to give loving couples a chance to unlock hands."

The KITCHEN CABINET

Life is worth while. Its work is not useless, its joys are not superficial, its discipline is not unnecessary. When disappointments come, face them cheerfully.

Wonderous is the strength of cheerfulness.

MEALS FOR SMALL FAMILY.

When buying chicken, save the wing tips, neck and giblets for soup. Save the white meat for creamed chicken or for pudding and one may have several meals from one chicken.

Chicken Pudding or Souffle.—Chop the uncooked white meat of the chicken, then rub it fine. Put half a cupful of dry bread crumbs with a cupful of milk over the fire to soften, add the chicken, salt, pepper and the yolks of three eggs, beaten. Mix well, then fold in the well-beaten whites and put into a buttered baking dish. Bake in a moderate oven twenty minutes or until it is firm. Serve at once or it will fall.

It is much better to entertain two or three guests on different days than to give a large affair which upsets the routine of the home. On the day or the day before entertaining for an evening company one might have turkey, then the cold slice meat may be used in various ways or served in sandwiches for the evening.

A pineapple or Edam cheese keeps well and is perhaps a more economical cheese to buy unless cheese is bought in very small quantities.

Left-over fish may be served in a cream sauce or in a salad, making very good dishes so that one may buy a fish, boil or bake it and not feel that it is too expensive for the small family.

The following is a good dinner menu for the small family: Tomato soup, broiled slice of fish with lemon butter, potato balls, sliced cucumbers with French dressing, apple pie, cheese and coffee.

Mutton Boudin.—Take a pint of finely chopped mutton previously cooked. Cook together for two minutes two tablespoonfuls of soft crumbs and half a cupful of stock or water; add a tablespoonful of butter and the meat nicely seasoned with salt, pepper and onion juice and two well beaten eggs. Fill into greased custard cups. Set in a pan of boiling water and bake until firm. Turn out and garnish each boudin with parsley.

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It is not enough that women should be home-makers; but they must make the world itself a larger home.—Frances Willard.

There is no defeat, no call for retreat can be blown from the bugle of right.—Lillian Stevens.

FOODS WHICH GO TOGETHER.

Beside the hygienic, there is the esthetic side of vegetable and meat combinations. Potatoes have little flavor and are better borne by the palate than many other vegetables. In consequence in many homes they are served daily and oftener. In our food combinations if we please the eye we will please the palate and thus the stomach is also pleased.

There are certain foods which seem made to go together. For example, mutton with rice, and lamb with peas. Group with these some pleasing combination of green vegetables and the main part of the menu is thought out.

For a roast beef main dish, mashed or baked potatoes, spinach, cauliflower, cooked cabbage, Brussels sprouts or string beans are good combinations. With boiled beef we like turnips or carrots and plain boiled potatoes, with a lettuce with French dressing or a cold slaw, celery or sliced tomatoes. With boiled mutton, caper sauce and rice with stewed turnips, or asparagus or green peas.

Breaded chops with tomato sauce and peas. Lamb, mint sauce, rice and peas, or a dish of young carrots. Roast turkey, potato croquettes, boiled onions and a green salad. Cranberry jelly.

Roast pork, apple sauce, stewed onions and a lettuce salad. Roast duck—stuff with celery and serve orange salad with French dressing.

Geese—stuff with potato flavored with onion; serve apple sauce and sauerkraut.

The goose may also be stuffed with apple and prunes and the salad be of watercress.

Venison—serve a spiced grape jelly, mashed potatoes and lettuce and tomato salad.

Broiled chicken, cream sauce, waffles. With fish—potatoes are always served.

The mintage of wisdom is to know that rest is rest, and that real life is love, laughter and work.

It is better to know less than to know much that ain't so.—Josh Billings.

FOOD FOR PRIME OF LIFE.

Nature's plans cannot be thwarted. "As a man sows, shall he also reap."

At fifty, if men and women have lived correctly, physical and mental powers should be at their best, and their manner of living then decides whether these powers continue to a ripe old age. The fountain of eternal youth springs from the river of enthusiasm, and he is never old who keeps in touch with the moving things of life. Physical and mental nourishment cannot be separated and it is yet one of the unaccountable things that we will not recognize it. A perfect old age has its foundation laid in youth. One cannot defy all the laws of God and man for twenty years and expect to enjoy old age. Someone has said that four-fifths of the diseases which embitter life are caused from improper food or avoidable errors in diet. The child in the building of his structure needs appropriate food. After the building process is complete he needs only that food which repairs tissue and gives heat and energy.

Business men are as unwise in their noonday lunches as are their wives whom they criticize because theirs consist of a chocolate éclair and a cup of cocoa. One is as absurd as the other. The man who bolts hearty food, hurrying through the meal back to brain work usually has no time for death-bed confidences.

A wholesome meal for a brain worker, who takes time to masticate it, is a small piece of red meat, carefully cooked, a baked potato, a sliced tomato, some boiled rice or a baked apple with cream, cup custard or sponge cake with stewed prunes, whole-wheat bread, with plenty of butter, and a moderate use of coffee.

Neenie Maxwell

In the Same Boat.

"I say, old man," began Jenkins, a chronic borrower, "I'm in a terrible fix. I want some money badly, and I haven't the slightest idea where on earth I'm going to get it." "Neither have I," declared Billkins, stalking off.

New Source of Wealth.

Experiments have shown that the Chinese wood oil tree, from the nut of which an oil used in varnishes is obtained, can be successfully grown in northern Florida.



You may be famous for your cooking, or just a "beginner"

In Either Case

KC BAKING POWDER

will help you. Its goodness recommends it.



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Story That Defies Time.

Commentaries have been written from the Book of Job which only Job could have the patience to read. A hundred books have been written and many a song has been sung with the fortunes of Mary Stuart for their burden, but these have been redeemed from the dullness which has so often fallen upon even the stupendous drama of the Old Testament by the mystery and glamour which ever wait upon the Scottish queen.

More than three centuries have passed since she stood to her trial in Fotheringhay castle, yet time, that covers most things with its weeds, has been powerless to impair the interest of her story.

Wrong Diagnosis.

"Your condition is very serious," said the doctor—"very serious indeed. What you need is an entire change of scene."

The patient seemed puzzled. "But, doctor," he began.

"There's no but about it," insisted the physician. "A complete change of scene is the only thing that will cure you. By the way, what is your occupation?"

"I'm a scene shifter."

This Is Awful.

"Are you hungry?"

"Yes, Siam."

"Well, come along; I'll fix it."

EXPERIMENTS

Teach Things of Value.

Where one has never made the experiment of leaving off coffee and drinking Postum, it is still easy to learn something about it by reading the experiences of others.

Drinking Postum is a pleasant way out of coffee troubles. A Penn. man says:

"My wife was a victim of nervousness, weak stomach and loss of appetite for years; and although we resorted to numerous methods for relief, one of which was a change from coffee to tea, it was all to no purpose."

"We knew coffee was causing the trouble but could not find anything to take its place until we tried Postum. Within two weeks after she quit coffee and began using Postum almost all of her troubles had disappeared as if by magic. It was truly wonderful. Her nervousness was gone, stomach trouble relieved, appetite improved and, above all, a night's rest was complete and refreshing."

"This sounds like an exaggeration, as it all happened so quickly. Each day there was improvement, for the Postum was undoubtedly strengthening her. Every particle of this good work is due to drinking Postum in place of coffee." Name given by Postum Co., Battle Creek, Mich.

Postum comes in two forms: Postum Cereal—the original form—must be well boiled. 15c and 25c pkgs. Instant Postum—a soluble powder—dissolves quickly in a cup of hot water, and, with cream and sugar, makes a delicious beverage instantly. 30c and 50c tins.

Both forms are equally delicious and cost about the same per cup.

"There's a Reason" for Postum.

—Sold by Grocers

Interviewing a Humorist.

"Good morning, Wagge. What's on the carpet today?" asked Bingleton.

"Dust," said Wagge.

"Clever boy! But I mean what have you on foot?"

"Shoes," said Wagge, solemnly.

"O, come off, Wagge. What are you up to these days?"

"Date," sighed Wagge.

"I'll give you just one more chance, you poor Frivol. What are you doing now?"

"Everybody," said Wagge.

"As usual, eh?" said Bingleton, as she showed the remains down the nearest available coalhole.—New York Times.

Abner Was Landed.

A man returned to his home town after an absence of many years, and rambling down to the corner grocery to get wise.

"I suppose," remarked the oldest inhabitant in handing him information, "that you remember Sim Simpkins?"

"O, yes! I knew Sim very well," answered the former resident. "I also knew his daughter, Mary. Went to school with her. They say that after waiting nearly 15 years she married a struggling young man."

"Ain't no doubt about that struggling part of it," was the grinning rejoinder of the oldest inhabitant. "She done his darndest to git away, but Mary landed him, all right."

FITS, EPILEPSY, FALLING SICKNESS STOPPED QUICKLY. Fifty years of uninterrupted service of Dr. E. J. Keeney's Medical Pills in curing these. LARGE TRIAL BOTTLE FREE. DR. E. J. KEENEY, Red Bank, N. J.—Adv.

Busy.

"Jimson has become very devoted to his family all of a sudden."

"What makes you think so?"